

Cincinnati State offers more than 75 associate degree and certificate programs in business technologies, health and public safety, engineering technologies, humanities and sciences, and information technologies. Cincinnati State also has one of the largest cooperative education programs in the United States, including a full slate of outstanding workforce training programs and courses. Cincinnati State's Workforce Development Center provides practical, hands-on learning experiences delivering both the professional and educational expertise so critical to effective, efficient workforce training.

Mr. President, I would like to congratulate Cincinnati State and commend Meridian Bioscience and its founder, Bill Motto for giving back to southwest Ohio and the future leaders of bioscience fields in our State.

#### TRIBUTE TO RICHARD AND TIM SMUCKER

Mr. PORTMAN. Madam President, today I wish to congratulate Richard and Tim Smucker for being awarded the Harvard Business School Club of Northeastern Ohio's 2012 Leadership Award. These two brothers carry the legacy of a company created by Jerome Monroe Smucker over a century ago in 1897. Today, Smucker's employs more than 4,000 people and manages 29 domestic and 5 international brands, including Jif, Folgers, and Crisco. I have visited the company's headquarters and manufacturing facilities and seen firsthand how they have kept this great Ohio company at the forefront.

Richard Smucker has been a Smucker's director, having also served as president, co-chief executive, and executive chairman. In August of 2011, Richard was named chief executive officer of the company and continues to serve in this role.

Tim Smucker became a company director in 1973. He has also served as the company's chairman, as well as its co-chief executive. Since August of 2011, Timothy has served as the company's chairman of the board.

Mr. President, Richard and Tim Smucker received the 2012 Leadership Award for their continued and steadfast commitment to the J.M. Smucker Company, its brands, and its employees. I wish them both continued success in the future and commend them for their outstanding leadership in our State.

#### ADDITIONAL STATEMENTS

##### RECOGNIZING MAYOR MIKE WOOLSTON

• Mr. BLUNT. Mr. President, on May 22, 2011, the city of Joplin, MO, was struck by an EF5 tornado. The path of devastation was an incredible 6 miles long and almost 1 mile wide. The destruction was beyond words. Too many

were lost, and lives were upended. Homes, schools, and businesses were destroyed. Joplin's mayor that terrible day was Mike Woolston. Mayor Woolston showed the world that Joplin was up to the challenge of not only surviving but rebuilding.

Mayor Woolston grew up in Joplin. Mike graduated from Joplin's Parkwood High School and Missouri Southern State University. After graduation from MSSU, Mike served his country in the U.S. Marine Corps at a number of locations at home and abroad. In 1988 Mike returned to Joplin and embarked on a career in real estate. For nearly 25 years Mike has been active in the Joplin community, serving on a number of community organizations such as United Way of Southwest Missouri, Community Blood Center of the Ozarks, American Red Cross, Salvation Army, and Joplin public schools' Bright Futures Program.

Mike was elected to the Joplin City Council in 2002. In 2010 his council peers elected him mayor. Mike was serving in that position when the most destructive tornado of the last 60 years struck the city of Joplin. Mayor Mike Woolston spent countless hours guiding the city through rescue, recovery, and eventually the beginning of the rebuilding process. Mayor Woolston's calm demeanor, positive attitude, and recognition of the thousands of others who were involved in every stage of post-tornado actions gave the citizens of the Joplin area hope for the future. As the face and voice for the city of Joplin, Mayor Woolston gave the Nation and the world a shining example of the spirit of cooperation and can-do work ethic which exemplifies Joplin, MO.

I hereby recognize and thank Michael R. Woolston for his leadership of the city of Joplin in the wake of the May 22, 2011, tornado and for his commitment to the citizens of his community.●

##### RECOGNIZING THE JONES BAR-B-Q DINER

• Mr. BOOZMAN. Mr. President, today I wish to recognize the owners of one of the oldest African-American-owned restaurants in America, the Jones Bar-B-Q Diner in Marianna, AR, which has been honored by the James Beard Foundation Awards.

The foundation recognized Jones Bar-B-Q as one of five restaurants from across the country in the "America's Classics" category at the 2012 annual awards ceremony taking place today at the Lincoln Center in New York City.

Foodies will tell you this honor is a big one. Arkansas writer Rex Nelson calls the Beard award the equivalent of the Pulitzer Prize for journalism—certainly high praise for a small operation that began on a back porch, but this is no ordinary run-of-the-mill barbecue.

This honor is a long time in the making. Jones Bar-B-Q Diner has been in operation, in some form, since at least

the 1910s. Walter Jones, the founder and first pitmaster, lived in a bare wood dogtrot house and first served barbecue from the screened-in back porch on Fridays and Saturdays. The family recalls that original cooking setup as a "hole in the ground, some iron pipes, a piece of fence wire and two pieces of tin."

Eventually, Walter moved from selling the meat on the back porch to a small place in town called the Hole in the Wall. It was literally a window in a wall from which he would sell meat from a washtub. The modern incarnation, the Jones Bar-B-Q Diner, opened in 1964.

The business today remains true to its smalltown, family roots. Hubert Jones, Walter's son, is the present day proprietor and his son, James, tends the pits. The pork shoulder is still smoked with a simple setup over the pit. They still serve a very limited menu that centers around smoked pork hacked into bits and served on white bread with the Jones' vinegary sauce.

The James Beard Foundation—which is a not-for-profit 501(c)(3) organization dedicated to celebrating, preserving, and nurturing America's culinary heritage—only awards its "America's Classics" distinction to restaurants with "timeless appeal . . . that are beloved for quality food that reflects the character of their community."

To qualify for the "America's Classics" award, establishments must have been in existence at 10 years and they must be locally owned. The honorees are selected each year by the James Beard Foundation's Restaurant Committee, which is comprised of 17 people throughout the country, many of whom are notable food critics and culinary writers. The foundation is acutely aware of how special Jones Bar-B-Q Diner is to Marianna, the State of Arkansas, and southern cuisine.

I will leave you with one piece of advice. If you want some of Jones' famous smoke pork, it is best to arrive early. The diner usually opens around 7:30 a.m. Monday through Saturday and then closes by early afternoons when all the meat runs out. So get there early, bring your appetite, and be sure to congratulate the Jones family for being recognized by the James Beard Foundation. Their restaurant is definitely an integral part of the community and of Arkansas's culture. I am proud of Jones family's contribution to the Natural State's heritage and commend them for receiving this honor. The Jones Bar-B-Q Diner in Marianna truly is an American classic.●

##### RECOGNIZING THE ALASKA QUARTERLY REVIEW

• Ms. MURKOWSKI. Mr. President, I wish to recognize one of our Nation's literary magazines, the Alaska Quarterly Review. This quiet giant in the Alaska arts scene has earned numerous accolades and high praise. Today I